



## KERMIT LYNCH WINE MERCHANT

### DOMAINE DE LA CHANTELEUSERIE

Country: France

Region: Loire

Appellation(s): Bourgueil

Producer: Thierry Boucard

Founded: 1822

Annual Production: 6,700 cases

Farming: Haute Valeur Environnementale  
(certified)

Website: [www.vin-bourgueil-boucard.com](http://www.vin-bourgueil-boucard.com)



Just outside of the village of Benais, in the heart of the Touraine, sits the lovely Domaine de la Chanteleuserie. This “place where the larks sing,” as the name means, is perched on a limestone plateau in an idyllic landscape. Moïse Boucard, a respected *vigneron* whom Kermit discovered in 1976, has not only given his good sense of humor and modesty to his son, Thierry, but his winemaking skills, too. The seventh generation of winegrowers at Chanteleuserie and the second generation to be working with KLWM, Thierry now shares the domaine with his wife, Christine.

This is the land of Cabernet Franc, better known locally as “Breton.” While some *vignerons* in the area add up to 10% Cabernet Sauvignon, the Boucards make pure varietal wines. Bourgueil is among the most age-worthy of the Loire Valley’s reds, and the wines from Domaine de la Chanteleuserie are no exception: their 1976 still drinks well today! Despite their structure, these wines have a suppleness and generosity of fruit that set them apart from most wines produced in the area today.

The Chanteleuserie vineyards enjoy full southern exposure on limestone and clay, with a subsoil of porous, chalky tuffeau that also provides cellars with naturally ideal aging conditions. Thierry keeps yields low and protects his harvest by bringing the grapes in quickly and keeping them cool during destemming. Temperature control continues during fermentation to preserve freshness and acidity, thereby avoiding the rude tannic bite found in some Bourgueils. The wines are later racked into *foudres* for additional roundness of texture and depth. The “Cuvée Alouettes,” alluding to the name of the domaine, is fresh, supple, fruity, and ready to be drunk young. The Bourgueil “Vieilles Vignes” hails from vines 40-80 years old, and the “Cuvée Beauvais,” from one of Bourgueil’s greatest sites, originates from the tuffeau hillsides near the domaine. Both are delicious young and outstanding when aged.



## DOMAINE DE LACHANTELEUSERIE (continued)

| <u>Wine</u>   | <u>Blend</u>   | <u>Vine Age</u>        | <u>Soil Type</u>      | <u>Vineyard Area*</u> |
|---|----------------|------------------------|-----------------------|-----------------------|
| <b>Bourgueil Rosé</b>                               | Cabernet Franc | 35 years average       | Silicious Clay        | N/A                   |
| <b>Fines Bulles Rosé<br/>Méthode Traditionnelle</b> | Cabernet Franc | Planted in 2000        | Sand and Clay         | 0.4 ha                |
| <b>Bourgueil<br/>“Cuvée Alouettes”</b>              | Cabernet Franc | Planted from 1967-1980 | Sand, Clay            | 8 ha                  |
| <b>Bourgueil<br/>“Cuvée Vieilles Vignes”</b>        | Cabernet Franc | Planted Before 1970    | Sand, Clay, Limestone | 6 ha                  |
| <b>Bourgueil<br/>“Cuvée Beauvais”</b>               | Cabernet Franc | Planted in 1971        | Clay, Limestone       | 4 ha                  |
| <b>Saint Nicolas de Bourgueil<br/>“Irène”</b>       | Cabernet Franc | 30 years old           | Sand, Gravel          | 3 ha                  |

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- Green harvest to decrease yield and insure perfect maturity
- Grapes are both carefully sorted in the vineyard and in the cellar
- Regular pumpovers (Twice a day) during 8 days
- Bourgueil “Cuvée Vieilles Vignes” and “Cuvée Beauvais” undergo punchdowns by foot once a day in oak tanks for about 6 days

### **Bourgueil Rosé**

- Fermented in stainless steel tank
- Rosé made 30% by *saignée* and 70% by direct press
- No residual sugar
- No malolactic fermentation

### **Bourgueil “Cuvée Alouettes”**

- Fermented and aged in stainless steel tanks
- Maceration lasts 2 weeks

### **Fines Bulles Rosé Méthode Traditionnelle**

- Fermented in stainless steel tank
- Rosé made from direct press
- No residual sugar
- No malolactic fermentation



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### DOMAINE DE LA CHANTELEUSERIE (continued)

#### **Bourgueil “Cuvée Vieilles Vignes”**

- Fermented in oak tanks
- Aged for 12 months in stainless steel and oak tanks

#### **Bourgueil “Cuvée Beauvais”**

- Fermented in oak tanks
- Aged for at least 6 months in stainless steel

#### **Saint Nicolas de Bourgueil “Irène”**

- Fermented and aged in stainless steel for six months
- Aged in bottle for 2 to 6 months
- Irène is the name of Thierry Boucard's mother, who inherited the vines from her father, a winemaker from Saint Nicolas de Bourgueil

### MISCELLANEA

*Thierry Boucard's Bourgueils from Domaine de la Chanteleuserie and the downright ridiculous value they offer should win many new converts to the cause of the Loire Cabernet Franc.*

David Schildknecht, *The Wine Advocate*